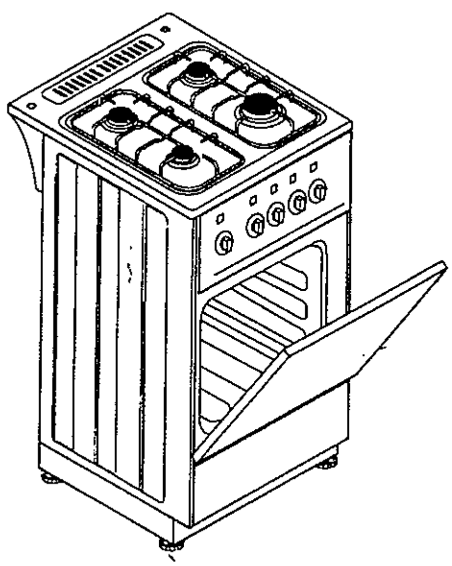
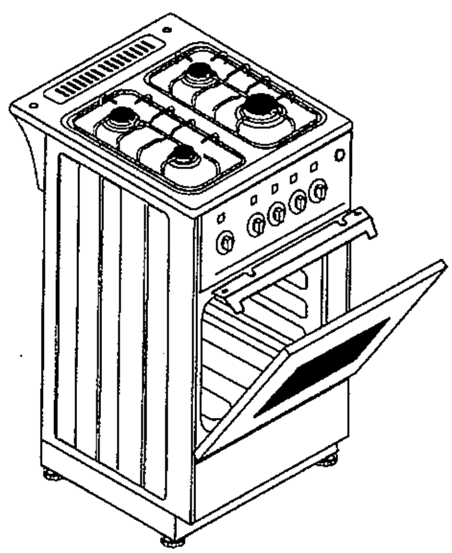
Avanti®

GAS RANGE
INSTRUCTION MANUAL

Model Numbers:
GR-201
DGR-210



GR-201



DGR-210

CAUTION:

BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES AND OPERATING INSTRUCTIONS.

* Avanti has a policy of continuous improvement on its products and reserves the right to change materials and specifications without notice.

Avanti Products, A Division of The Mackle Co., Inc.
P.O. Box 520604 - Miami, Florida 33152
www.avantiproducts.com

IMPORTANT SAFETY INSTRUCTIONS

Gas ranges have been thoroughly tested for safe and efficient operation. However, as with any appliance, there are specific installation and safety precautions that must be followed to ensure safe and satisfactory operation. Have your range installed by a qualified installer.

▲ WARNING

To reduce the risk of fire, electrical shock, or injury when using your gas range, follow these precautions:

- Read all instructions before using this appliance.
- **Grounding Instructions**
  This appliance must be electrically grounded in accordance with local codes. In the event of an electrical short circuit, grounding reduces the risk of an electrical shock. This appliance is equipped with a three-prong cord with a ground plug. Do not, under any circumstances, cut or remove the ground prong from the power cord supplied with this appliance. This appliance must be plugged into an outlet that is properly grounded. Do not use an adapter plug. Using an extension cord is not recommended. Consult a qualified electrician for any questions as to whether your home or business has the proper electrical grounding connections.
- **Child Safety**
  An empty appliance can be a dangerous attraction to a child. Never allow children to play with or crawl inside the appliance. Remove the door, door gasket, latches, or lids before storing or abandoning the appliance.
- Never clean the appliance with flammable liquids. The fumes can create a fire hazard or explosion.
- Do not store or use gasoline or other flammable products in the vicinity of this appliance. The fumes can create a fire hazard or explosion.

▲ WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

-Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

-WHAT TO DO IF YOU SMELL GAS

- Open windows.
- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

- A qualified installer, service agency, or the gas supplier must perform installation and service.

WARNING

Tip Over Hazard

Connect anti-tip bracket to the floor.
Reconnect anti-tip bracket if the range is moved.
Do not push down on the open oven door.
Follow the installation instructions.
Do not let children climb, stand, or hang on the oven door.
Failure to do so can result in death, burns, or other injury.



SAFETY PRECAUTIONS

- After prolonged use of a range, high floor temperatures may result. Many floor coverings will not withstand this kind of use. Before installing your range on linoleum or any other synthetic floor covering, make sure the floor covering can withstand 100° without shrinking, warping or discoloring.
- Do not install the range over carpeting unless a sheet of ¼" thick plywood or similar insulator is placed between the range and carpeting.
- Do not leave children alone or unattended where a range is hot or in operation.
- Never use your appliance for heating the room. Your oven and cooktop are not designed to heat your kitchen. Top burners should not be operated without cookware.
- Do not let cooking grease accumulate in or near the range.
- Never pick up a flaming pan. Turn the controls off.
- Smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid.
- Do not use water on grease fires. Flaming grease outside a pan can be put out by covering it with baking soda, multipurpose dry chemical, or fire extinguisher. Flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using baking soda, multipurpose dry chemical, or fire extinguisher.
- Do not store or use combustable materials in an oven, broiler, storage drawer, or near the cooktop.
- Never wear loose fitting or hanging garments while using the appliance. Be careful when reaching for items stored in cabinets over the cooktop. Flammable material could be ignited if brought in contact with flames or hot oven surfaces and may cause severe burns.
- Never leave the surface burners unattended at high flame settings. Boilovers cause smoking and greasy spillovers may catch fire.
- Adjust the top burner flame size so it does not extend beyond the edge of the cookware. Excessive flame is hazardous.

SAFETY PRECAUTIONS continued...

- Use only dry pot holders-moist or damp potholders on hot surfaces may result in burns from steam.
- Do not let potholders come near open flames when lifting cookware.
- Turn cookware handles toward the side or back of the range without letting them extend over adjacent burners, to minimize the possibility of burns.
- Always turn the surface burners to OFF before removing cookware.
- Never block the vents (air openings) of the range. They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion.
- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Use the least possible amount of fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause spillovers when food is added.
- If a combination of oils or fats will be caused in frying, stir together before heating or as fats melt slowly.
- Always heat fat slowly and watch as it heats.
- Use a deep-fat thermometer whenever possible to prevent overheating fat beyond the smoking point.
- Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.
- When using glass cookware, make sure it is designed for top-of-range cooking.
- Use proper pan size. Avoid pans that are unstable or easily tipped. Select cookware having flat bottoms large enough to properly contain food and avoid boilovers and spillovers.
- Do not leave any items on the cooktop. The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.
- Do not use the oven as a storage area. Items stored in the oven can ignite.
- Stand away from the range when opening the door of a hot oven. The hot air and steam that escape can cause burns to hands, face, and eyes.
- Keep the oven free from grease buildup.
- Place the oven shelves in the desired position while the oven is cool.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Do not use aluminum foil anywhere in the oven except as described in the manual. Misuse could result in a fire hazard or damage to the range.
- When using cooking or roasting bags in the oven, follow the manufacturer instructions.
- Use only glass cookware that is recommended for use in gas ovens.
- When broiling, if meat is too close to the flame, the fat may ignite. Trim excess fat to prevent excessive flare-ups.
- Never entirely cover a shelf with aluminum foil. This will disturb the heat circulation and result in poor baking.

Your oven temperature is controlled very accurately using an oven control system. It is recommended that you operate the oven for a number of weeks to become familiar with your new oven's performance.

- To avoid possible burns, place the shelves in the correct position before you turn the oven on.
- Close the oven door. Turn the oven set knob to the temperature you desire.
- Check the food for doneness at the minimum time on the recipe. Cook longer if necessary.
- Turn the oven set knob to off and then remove the food.
- Stand away from the range when opening the door of a hot oven. The hot air and steam that escape can cause burns to hands, face, and eyes.

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INSTALLATION INSTRUCTIONS

> **▲ WARNING**
> HAVE THIS RANGE INSTALLED BY A QUALIFIED INSTALLER. Improper installation, adjustment, alteration, services, or maintenance can cause injury or property damage. Consult a qualified installer, service agency, or the gas supplier.

➢ Before Using Your Gas Range

- Remove the exterior and interior packing.
- Check to be sure you have all of the parts listed below:
  - Oven Rack
  - Backguard with two screws
  - Orifice Packet –
  - Anti-tip bracket
  - 4 leveling legs
  - 2 cooking grids
  - 4 caps and 4 rings in the burner assembly
  - 4 burner knobs
  - 1 oven knob
  - 1 Heat deflector (DGR-210 only)
  - Broiler Tray (DGR-210 only)
  - 2 Spacers

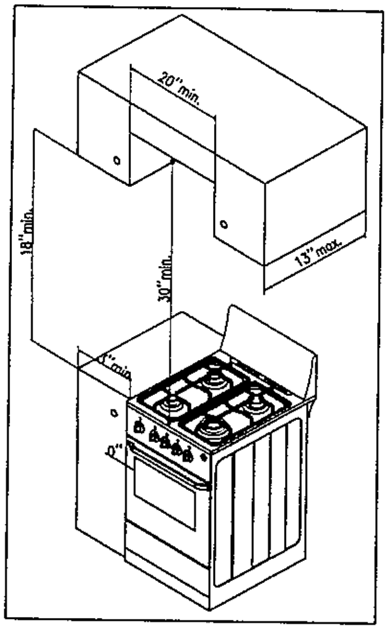
- Clean the interior surface with lukewarm water using a soft cloth. (See "Cleaning" on Page 14)
- Have the installer show you the location of the ranges gas shut-off valve and how to shut it off if necessary.
- Have your range installed and properly grounded by a qualified installer in accordance with the Installation Instructions.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual.
- Be sure your range is correctly adjusted by a qualified service technician or installer for the type of gas (natural or LP) that is being used.

Installation Requirements for Your Gas Range

➢ Material Requirements

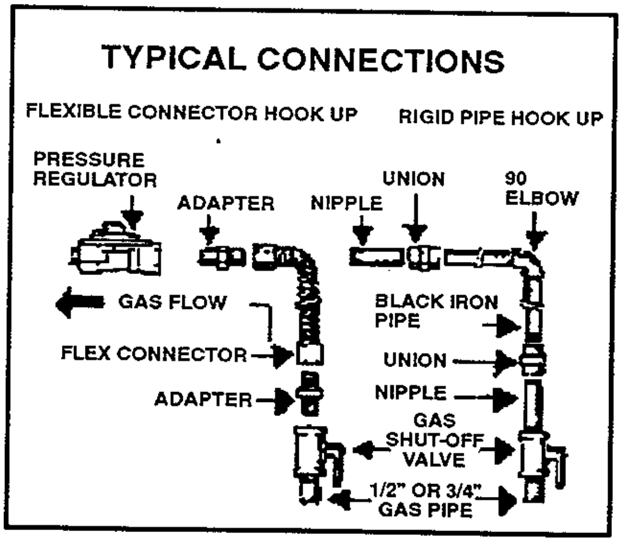
- Gas line shutoff valve
- ½" NPT male pipe thread for connection to pressure regulator
- L.P. Gas resistant pipe-joint compound
- AGA or CGA design-certified flexible metal connector (4-5 feet) or rigid gas supply line as needed
- Insulated pad or ¼" plywood if range is installed over carpeting

➢ Space Requirements

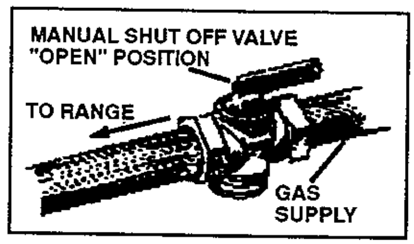


- 0" to rear and 0" sides below cooktop.
- 3" to sides from cooktop to 18" above the level of cooking surface.
- 30" to bottom of wall cabinets over cooktop.
- Range dimensions:
  Width : 20"
  Depth : 24"
  Height : 35"

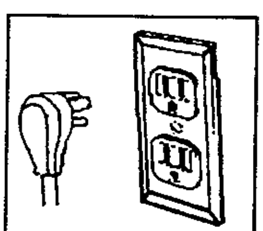
➢ Gas Requirements



GAS SHUT OFF VALVE



➢ Electrical Requirements



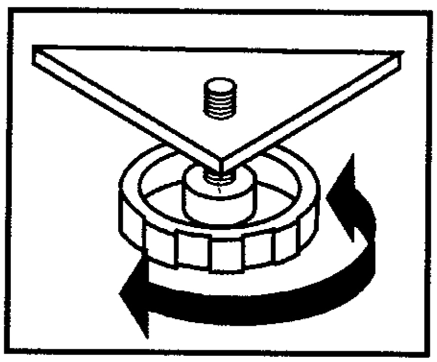
120-VOLT, 60 HZ, 15 AMP MINIMUM

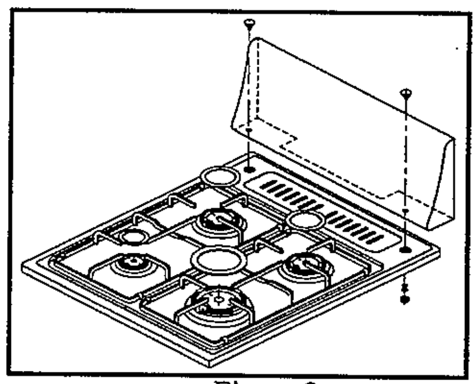
INSTALLATION OF YOUR GAS RANGE

> **▲ WARNING**
> HAVE THIS RANGE INSTALLED BY A QUALIFIED INSTALLER. Improper installation, adjustment, alteration, services, or maintenance can cause injury or property damage. Consult a qualified installer, service agency or the gas supplier.

➢ Leveling of Range

The range must be level to obtain proper cooking results. The screwed leveling legs located on the corner brackets at the bottom of range should be adjusted by turning them clockwise to make the range higher or counter-clockwise to lower the range until the range is level (See Figure 1). Use a level on the cookware supports to check the leveling of the range.


Figure 1


Figure 2

➢ Backguard Installation

- Place the backguard on top of the cook top at the rear of the range (Figure 2)
- Line up the holes on the backguard with the holes on cook top.
- Fasten the backguard to cook top by using the screws, washers and nuts supplied with the range.

Anti-Tip Bracket Installation

To reduce the risk of tipping the appliance by abnormal usage or improper door loading, the appliance must be secured by properly installing the anti-tip device packed with the appliance.

1. Place the anti-tip bracket on the floor as shown in Figure 4. If there is no sidewall, the dimension given as 1/8" will be the distance of right/left side of appliance to right/left side of anti-tip bracket. Anti-tip bracket can be installed on either right or left side.
2. Mark the locations of 2 holes of anti-tip bracket on the floor.
3. Use a 3/8" masonry drill bit and insert plastic anchor.
4. Secure bracket to floor using screws supplied.
5. Slide appliance into position. (Figure 3)

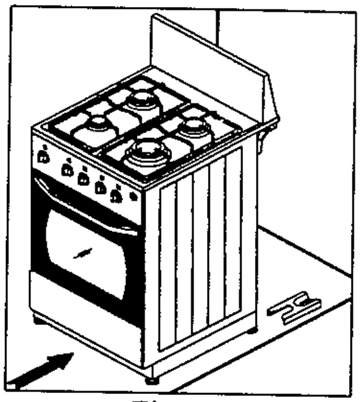


Figure 3

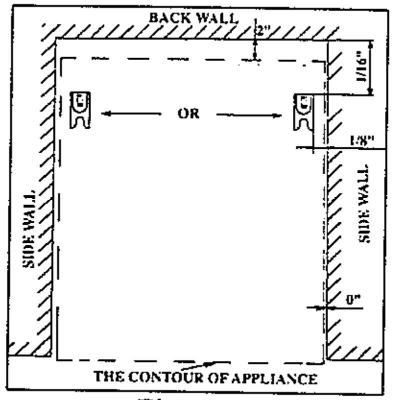


Figure 4

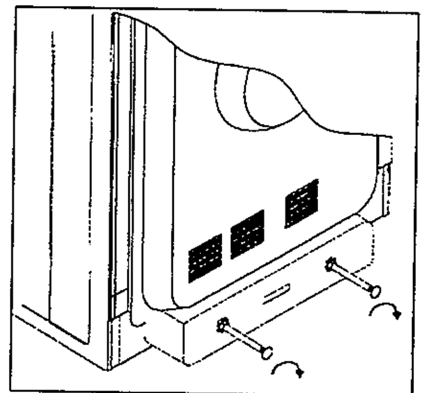


Figure 5

Spacers Installation :

In order to keep the range away from the back wall at a distance of 6"; install the spacers as seen in Figure 5 before installation of the range. Screw the spacers to the end of the screws located on the bottom rear, then install the range.

Electrical Connection

- Electrical connection must be made in accordance with local codes or in absence of local codes, with the National Electrical Code, ANSIINFPA No.70-Latest Edition.
- Connect the 2-prong supply cord to a 120-volt, 60 Hz, 2-prong wall receptacle.
- Electrical connection must not interfere with gas connection.

Warning

Improper use of the grounded plug can result in a risk of electrical shock. If the power cord is damaged have it replaced by an authorized Avanti Products Service Center.

Mobile Home Installation

The installation of this range must conform with the Manufactured Home construction and Safety Standard, Title 24 CFR, Part 3280 {formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280)} or, when such standard is not applicable, the Standard for Manufactured Home Installations, ANSI A 225.1 and Manufactured Home Installations, Sites, and Communities ANSI/NFPA 501A, or with local codes.

When this range is installed in a mobile home, it must be secured to the floor during transit. Any method of securing the range is adequate as long as it conforms to the standards listed above.

Copies of the standards may be obtained from:

National Fire Protection Association
Batterymarch Park
Quincy, MA 02269

American Gas Association
1515 Wilson Blvd.
Arlington, VA 22209

OPERATING YOUR GAS RANGE

Before operating the unit, read this section thoroughly. The first time the burners are used, a small amount of smoke may be generated due to burning of grease on the burners, especially on oven and broiler burners. This is not dangerous. For that reason, the burners must be operated without any cooking purpose for 10 minutes for the first time. This range is equipped with an electric ignition system to ignite the burners. Therefore, it must be supplied with electricity. If any electric power failure occurs, using a match can ignite the burners. A constant supply of air is needed for combustion. Therefore, allow sufficient ventilation into the room where the range is placed.

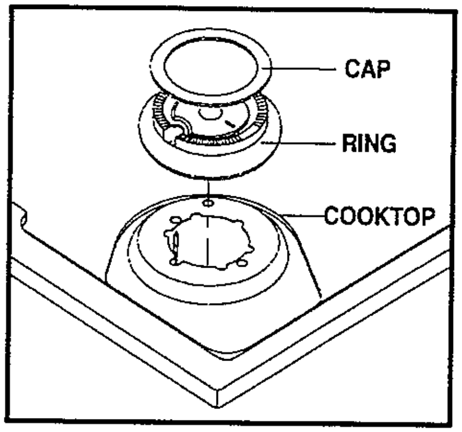


Figure 6

➢ Manual Lighting Of The Oven Burner During Power Outage

You should place a lighted match next to the entrance of the burner hole. Depress the oven burner knob and turn counter-clockwise. Keep the control knob depressed for 10 seconds after lighting. Check that the burner is lit (Figure 7). **Use extreme caution when lighting burners in this manner.**

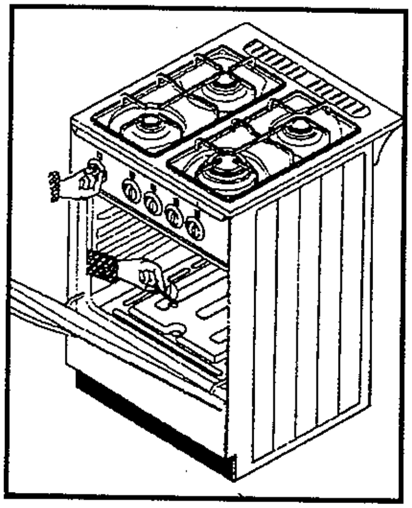


Figure 7

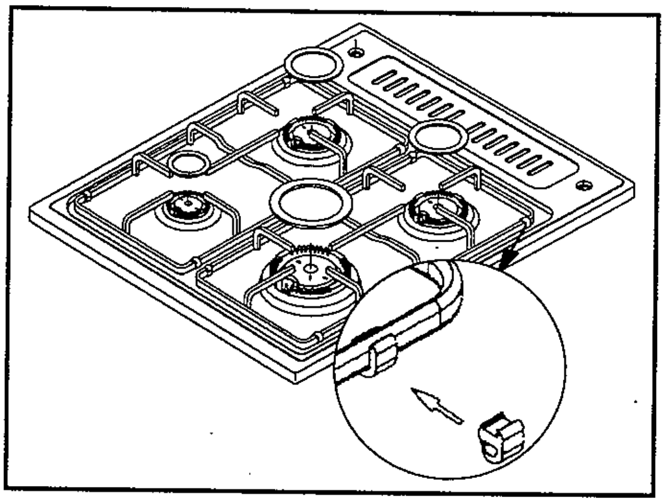


Figure 8

➢ Operation of Surface Burners

There are 3 different types of surface burners with different size and heat output on the cook top.

A rapid burner (Front Right)
Two semi-rapid burners (Back)
A simmer burner (Front Left)

▲ WARNING

DO NOT ATTEMPT TO OPERATE ANY SURFACE BURNER WITHOUT INSTALLING IT. OTHERWISE, THERE IS A RISK OF EXPLOSION.

- First, the surface burners must be installed correctly, as seen in Figure 7.
- The ring and its cap must be in its place. The burners should be level with the surface of the main top.
- The cookware supports must be in their places on the cook top. These plastic rings are already in place and are used to prevent rocking as shown in Figure 8. Use stable cookware with a flat bottom and always place the utensils on the cookware supports before lighting the burner.
- The surface burners are controlled by knobs located on control panel at front side of the appliance, as seen in Figure 9.
- There is a symbol over the knob on the control panel to identify which knob controls which burner. Also, there is a symbol indicator on the knobs, to aid in setting the burner to the desired temperature.

➢ **To Light the Desired Surface Burner**

- Push the control knob in.
- After the burner ignites, turn the knob counter-clockwise without releasing it to adjust the flame size. Then release the knob.
- For maximum heat output, align the large flame symbol on the knob with the vertical line on the control panel. In order to decrease the heat output, turn the knob in the direction of the small flame symbol. For minimum heat output, align the small flame symbol on the knob with the vertical line on the control panel.
- The amount of food being cooked, the amount of liquid, or the size of the pan should determine the heat settings. Always position the utensil on the burner grate before lighting the burner. For your safety, the flame should not extend beyond the sides of the pan. Any flame larger than the bottom of the cookware is wasted and only heats the handle.
- To turn the burner off, turn the knob clockwise until it reaches the (•) symbol.
- **Before lighting a burner.** Make sure all grates on the range are in place before using any burner.
- After the burner ignites, turn the knob to adjust the flame size. Watch the flame not the knob, as you adjust the heat.
- **In case of power failure.**
  - You can light the surface burners on your range with a match. Hold a lighted match to the burner, and then turn the knob to the ON position. **Use extreme caution when lighting burners in this manner.**
  - Surface burners in use when an electrical power failure occurs will continue to operate normally.

NOTE: The electrode of the spark igniter is exposed. When one burner is turned to ON, all the burners spark. Do not disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.

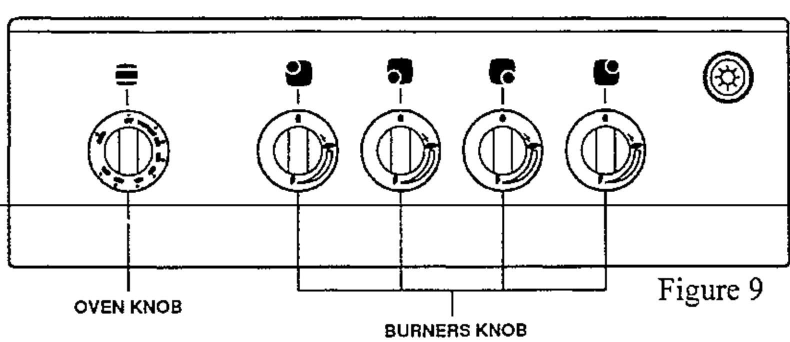


Figure 9

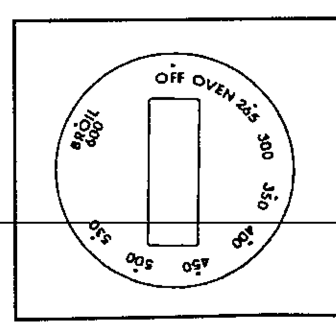


Figure 10

➢ Operating Your Oven Burner

- The oven is controlled by a knob located at left side of control panel. (See Figures 9 & 10)
- This knob has two functions.
  - To control oven burner. (GR-201 and DGR-210)
  - To control broiling burner. (DGR-210 ONLY)
- When the knob is turned in a counterclockwise direction, it controls the oven. When the knob is turned in the clockwise direction, the broiler is engaged. Those burners do not run simultaneously.
- The oven burner is controlled by a thermostat and has a flame failure device. The numbers on the knob indicate the temperature in the center of oven cavity in degrees of Fahrenheit.
- ▲ **WARNING**☹ The maximum amount of weight placed on to the oven shelf must not exceed 30 lbs.

➢ Using Your Oven

- Open oven door to confirm nothing is stored in oven cavity and set racks to proper height.
- Push the oven knob in and turn it counter-clockwise to the desired temperature.
- Observe that the oven burner is lit. Wait for ten seconds for the heating of flame failure device, then release the knob. Never pull up or out the bottom panel of the oven for observation or operation of oven. Always make use of slots on the bottom panel of oven for observation.
- It is usually necessary to preheat the oven. Close the oven door and wait for 10-20 minutes depending on desired temperature, then place food in the oven.
- When selected temperature is reached, the burner will maintain it.
- Do not forget that because the heat rises, the top of oven will always be hotter than the bottom.
- After cooking time elapses, remove food and turn oven knob to OFF position, until you hear a second click.

➢ Oven Light

The switch located at the extreme right of the control panel turns the oven light on and off (See Figure 9). When the button is depressed, the light will be on.

➤ Operating Your Broiler Burner(DGR-210 Only)

The knob controlling the oven burner is also used for operating the broiler burner. (See Figure 10) When the knob is turned in clockwise direction, it controls the broiler.
When the knob is turned in the counter-clockwise direction, the oven is engaged.
Those burners do not run simultaneously. The broiling burner has one position. It is full on. The burner cannot be set to other heat outputs.

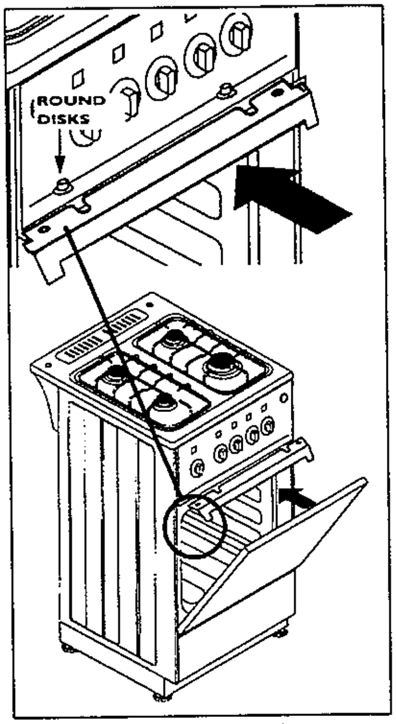


Figure 11

To operate the broiler burner:

- Open oven door to confirm nothing is stored in oven cavity.
- Place the heat deflector panel, as shown in Figure 11.

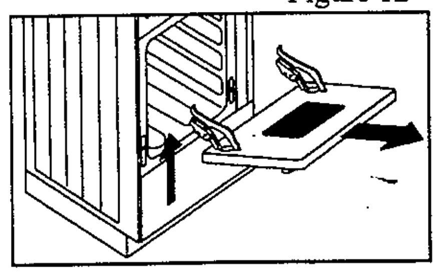
> **▲ WARNING**
> If the heat deflector is not placed, the control panel will overheat. This could damage the control knobs, and creates risk of burn injury.
>
> **▲ WARNING**
> The maximum amount of weight placed on to the oven shelf must not exceed 30 lbs.

- Place food on a cold ungreased broiling pan and set rack to proper height.
- Close the oven door, until it touches the heat deflector panel.
- Push the oven knob forward. Ignition starts.
- Turn it in the clockwise direction to BROIL position without releasing the knob.
- Observe that the broiler burner is lit. Wait for ten seconds for the heating of flame failure device, then release the knob.
- Broiling does not require preheating.
- All food should be turned at least once.
- When the food is cooked enough, turn the knob to 'OFF' position and remove the food.

CARE AND MAINTENANCE

The appliance should be cleaned regularly for long-term operating.
Make sure that all parts of the range are cool before cleaning.

Figure 12



➤ Removing the Oven Door for Cleaning

- Open the door fully.
- There is a small ring on each hinge. Pull the ring over the claw-like hook, which is part of the hinge mechanism. Do not forget to do this on both hinges before the next step. (See Figure 12)
- Raise the door slightly and pull it straight out and away from the oven. The door will come completely off.
- When replacing the door, locate it back into the hinge holes. Pull it down fully and slip the rings off the claw-like hooks.
- Close the door and make sure that it sits in place fully. If not, repeat all above steps.

➢ Cleaning your Oven

The oven door glass (DGR-210) should be cleaned regularly with a non-abrasive liquid cleaner. Rinse with a damp cloth and then a dry one. The enameled and metal parts of the oven should be cleaned with hot water and suitable liquid enamel cleaner.
Do not use harsh abrasive cleaners on the enameled panels.

➢ Cleaning the Knobs and Control Panel

- Pull forward on the knobs to remove them.
- Wash in a water solution with a mild detergent mix. Do not use an abrasive cleaner or abrasive action. Abrasive action will scratch away the knob markings.
- The control panel should be cleaned by using a damp cloth with mild detergent. Never rinse with an abrasive cleaner or use abrasive action.

➢ Cleaning the Cooking Supports, Cook top, Backguard and Surface Burners

- Utensil supports are made of enamel-coated steel.
- They can be cleaned at the sink with detergent or soap-filled scouring pads. They can also be put in a dishwasher.
- The cooktop and backguard are also made of enamel-coated steel. They should be cleaned with hot water and suitable liquid enamel cleaner.
- The aluminum burner rings may be damaged if soaked or put into a dishwasher. They should be washed with a fine soapy wire wool.
- The burner caps are made of enameled sheet. It can be cleaned in the same manner as utensil supports. It is very important that the burner is dry before replacing it in the range. A wet burner will not allow the gas to ignite properly.

HELPFUL HINTS...

Aluminum: Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight-fitting lids when cooking with minimum amounts of water.

Cast-iron: If heated slowly, most skillets will give satisfactory results.

Enamelware: Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

Glass: There are two types of glass cookware – those for oven use only and those for top-of-range cooking (saucepans, coffee and teapots).

Heatproof Glass Ceramic: Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's direction to be sure it can be used on gas ranges.

Stainless Steel: This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets generally work satisfactorily if used at medium heat as the manufacturer recommends.

Stove top grills: Do not use stove top grills on your sealed gas burners. If you use the stove top grill on the.sealed gas burner it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health.

Preheat the oven if the recipe calls for it. Preheat means bringing the oven up to the specified temperature before putting the food in the oven. To preheat, set the oven at the correct temperature for 10-20 minutes– selecting a higher temperature does not shorten preheat time. Preheating is necessary for good results when baking cakes, cookies, pastry, and breads. For most casseroles and roasts, preheating is not necessary.

PROBLEMS WITH YOUR APPLIANCE?

You can solve many common appliance problems easily, saving you the cost of a possible service call. Try the suggestions below to see if you can solve the problem before calling the servicer.

TROUBLESHOOTING GUIDE

FIND YOUR PROBLEM HERE	POSSIBLE CAUSE	HOW TO FIX IT
Surface burners do not light.	❖ Surface control has not been completely turned to the ON position. ❖ Burner ports are clogged. ❖ Burners not positioned properly. ❖ Range not set for appropriate gas input. ❖ Pilot lights won't light due to power failure. ❖ Range power cord is disconnected from the outlet.	❖ Push in and turn control to the ON position until burner ignites, then turn control to desired flame setting. ❖ Use a small gauge wire or needle to open ports. ❖ Verify that the burners are positioned properly on the orifice hoods and the burners are sitting flat on the burner support with tabs engaged in slots. ❖ See range conversion section of this manual. ❖ Light pilots manually. ❖ Be sure power cord is plugged into grounded outlet.
Flame burns halfway round.	❖ Burner ports are clogged. ❖ Moisture is present after cleaning. ❖ Range is not set for appropriate gas input.	❖ Use a small gauge wire or needle to open ports. ❖ Lightly fan the flame and allow burner to operate until flame is full. OR Dry burners thoroughly following instructions in range "Cleaning" section. ❖ See range conversion section of this manual.
Flame is orange.	❖ Dust particles in main line. ❖ Range is not set for appropriate gas input.	❖ Allow burner to operate for a few minutes until flame turns blue. ❖ See range conversion section of this manual.
Oven light does not work.	❖ Burned out or loose bulb.	❖ Tighten or replace oven light bulb.
Oven or broiler does not heat.	❖ Range is not set for appropriate gas input. ❖ Temperature control not set properly. ❖ Pilot light will not light due to power failure. ❖ House fuse has blown or circuit breaker has tripped. ❖ Range cord is disconnected from outlet.	❖ See range conversion section of this manual. ❖ Make sure temperature control is set at desired temperature. ❖ Light pilots manually. ❖ Check/reset circuit breaker and/or replace fuse. Do not increase fuse capacity. If the problem is a circuit overload, have it corrected by a qualified electrician. ❖ Be sure the power cord is plugged into a grounded outlet.
Oven temperature is inaccurate.	❖ Oven capillary bulb not positioned properly. ❖ Temperature control not set properly. ❖ Improper use of foil. ❖ Vent blocked. ❖ Range not set for appropriate gas input.	❖ Verify that capillary bulb is snapped in clips straight and not touching sides or coated with oven cleaner or food. ❖ Make sure the temperature control knob is set at the desired temperature. ❖ Keep foil clear of holes in oven bottom and off of oven racks. ❖ Keep vent at rear of backguard clear. ❖ See range conversion section in this manual.
Nuisance sparking while oven is in operation.	❖ Improperly grounded or reversed polarity electrical outlet.	❖ Have outlet corrected by a qualified electrician.
Oven burner cycles on and off.	❖ This is normal.	
Smoke or odor on initial oven operation.	❖ This is normal.	
Range is not level.	❖ Poor installation. ❖ Weak or unstable floor. ❖ Kitchen cabinet misalignment may make range appear to be unlevel.	❖ Place oven rack in center of oven. Place a level on the rack. Adjust leveling legs. ❖ Be sure floor is level and can adequately support range. Contact carpenter to correct sagging or sloping floor. ❖ Be sure cabinets are square and have sufficient room for range clearance. Contact cabinetmaker to correct problem.
Oven smokes excessively.	❖ Meat too close to broiler burner. ❖ Meat not prepared properly.	❖ Reposition the broiler pan to provide more clearance between the meat and the broiler burner ❖ Remove excess fat from meat.

SERVICE FOR YOUR GAS RANGE

We are proud of our customer service organization and the network of professional service technicians that provide service on your Avanti appliances. With the purchase of your Avanti appliance, you can have the confidence that if you ever need additional information or assistance, the Avanti Products Customer Service team will be here for you. Just call us toll-free.

AVANTI PRODUCTS CUSTOMER SERVICES

Product Information 800-323-5029	Whatever your questions are about our products, help is available.
Part Orders 800-220-5570	You may order parts and accessories that will be delivered directly to your home. You may order these items by personal check, money order, Master Card, or Visa.
In-Home Repair Service 800-220-5570	An Avanti Products authorized service center will provide expert repair service, scheduled at a time that is convenient for you. Our trained Servicers know your appliance inside and out.

WARRANTY – GAS RANGE

LENGTH OF WARRANTY	WE WILL PAY FOR
FULL ONE-YEAR WARRANTY FROM DATE OF PURCHASE ON ALL PARTS EXCEPT GLASS PARTS	REPLACEMENT PARTS AND REPAIR LABOR TO CORRECT DEFECTS IN MATERIALS OR WORKMANSHIP. SERVICE MUST BE PROVIDED BY AN AUTHORIZED SERVICE COMPANY.
FULL 30-DAY WARRANTY FROM DATE OF PURCHASE ON GLASS PARTS AND FINISH OF PORCELAIN ENAMEL, PAINTED OR BRIGHT METAL FINISHED PARTS	REPLACEMENT PARTS AND REPAIR LABOR TO CORRECT DEFECTS IN MATERIAL OR WORKMANSHIP. SERVICE MUST BE PROVIDED BY AN AUTHORIZED SERVICE COMPANY.

WE WILL NOT PAY FOR

A. Service calls to:
   1. Correct the installation of your range.
   2. Instruct you how to use your range.
   3. Replace house fuses or correct house wiring.
   4. Replace owner-accessible light bulbs.

B. Pickup and delivery. Your range is designed to be repaired in the home.

C. Damage to your range caused by accident, misuse, fire, flood, acts of God, or use of products not mentioned in this manual.

D. Repairs to parts or systems caused as a result of unauthorized modifications made to the appliance.

E. Repairs when your range is used in other than normal, single-family household use.

AVANTI PRODUCTS SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

This warranty is not valid outside the continental United States.

HELP US HELP YOU...

Read this guide carefully.
It is intended to help you operate and maintain your new gas range properly.

Keep it handy to answer your questions.
If you don't understand something or you need more help, please call:

Avanti Customer Service
800-220-5570

Keep proof of original purchase date (such as your sales slip) with this guide to establish the warranty period.

Write down the model and serial numbers.

You'll find them on a plate located on the left wall inside the gas range.

Please write these numbers here:

____
Date of Purchase

____
Model Number

____
Serial Number

Use these numbers in any correspondence or service calls concerning your gas range.
If you received a damaged gas range, immediately contact the dealer (or builder) that sold you the gas range.

Save time and money. Before you call for service, check the Trouble Shooting Guide. It lists causes of minor operating problems that you can correct yourself.

IF YOU NEED SERVICE

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are some steps to follow for further help.
FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details, including your telephone number, to:

Customer Service
Avanti Products
10880 NW 30 Street
Miami, FL 33172

Warranty Information

Thank you for purchasing this fine Avanti product. Please fill out this card and return it within 100 days of purchase and receive these important benefits:

- **Confirm your warranty:**
  Your prompt product registration confirms your right to the protection available under the terms and conditions of your Avanti warranty.
- **Protect your product:**
  We will keep the model number and date of purchase of your new Avanti product on file to help you refer to this information in the event of an insurance claim such as fire or theft.
- **Promote better products:**
  We value your input. Your response will help us develop products designed to best meet your future needs.

------------------------------------(detach here)--

Avanti Registration Card

Name

Address

City State Zip

Area Code Phone Number

Did You Purchase An Additional Warranty:

☐ Extended ☐ Food Loss ☐ None

Reason For Choosing This Avanti Product:

Please indicate the most important factors that influenced your decision to purchase this product.

☐ Price
☐ Product Features
☐ Avanti Reputation
☐ Product Quality
☐ Salesperson Recommendation
☐ Friend/Relative Recommendation
☐ Warranty
☐ Other ____________________

Model # / Serial #

Date Purchased / Store/Dealer Name

Occupation

As Your Primary Residence, Do You:

☐ Own ☐ Rent

Your Age:

☐ under 18 ☐ 18-25 ☐ 26-30
☐ 31-35 ☐ 36-50 ☐ over 50

Marital Status:

☐ Married ☐ Single

Is This Product Used In The:

☐ Home ☐ Business

How Did You Learn About This Product:

☐ Advertising ☐ Product Features
☐ In Store Demo ☐ Personal Demo
☐ Other ____________________

Comments ____________________
____
____